
**Waukesha County
UW Extension
Farmers Market Fresh**

**Roasted Garlic and Lemon Butter
with Sea Salt for Grilled Corn**

Ingredients:

Serves 8

1 small head of garlic
1 teaspoon olive oil
3 tablespoons unsalted butter, softened
1 teaspoon chopped fresh chives
1 teaspoon fresh lemon juice
Zest of 1 lemon
1/2 teaspoon sea salt
8 ears of grilled corn
Lemon wedges for garnish



Directions:

1. Cut the top quarter off the head of garlic so that each clove is exposed. Place the garlic on a square of aluminum foil, drizzle with the olive oil, and wrap the foil around the head of garlic.
2. Place on a hot grill (at least 425°F). Roast with the lid closed, about 40 minutes, or until the cloves are tender.
3. In a small food processor, add the butter, chives, lemon juice, lemon zest, and sea salt. Once the garlic is cool enough to handle, squeeze the cloves into the processor with the other ingredients, being careful not to drop in any of the skin. Pulse until all ingredients are combined.
4. Top each hot ear of corn with about 1 teaspoon of the butter mixture. Squeeze a lemon wedge over the corn and serve.